

BUKHARA



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arguably the finest indian cuisine

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Welcome to BUKHARA

Bukhara, after 15 years, is still the preferred Indian restaurant of the international and local jet set, including politicians and all lovers of exceptional cuisine and service.

In 2009, Bukhara was completely revamped, incorporating priceless antiques as well as a larger and state of the art open kitchen, showcasing our Indian chefs in action.

Bukhara invites you again to indulge in our succulent Tandoories, like the lamb chops and Chicken cheese kabab. Our signature curries like the Butter chicken and Rogan josh, served with piping hot, butter Nan, will guarantee an unforgettable experience.



TANDOORI STARTERS

CHICKEN TIKKA

Boneless pieces of chicken in a yoghurt marinade

CHICKEN CHEESE

Chicken marinated with cheese, mild and delicate in flavour

KALI MIRCH KABAB

Chicken marinated with cashew nuts and black pepper

CHICKEN CHILLI

Chicken marinated with green and red chillies

CHICKEN GARLIC

Chicken marinated with garlic, hot and spicy

CHICKEN SEEKH

Minced chicken kabab with fresh coriander and chillies

CHICKEN WINGS

Hot chicken wings in a spicy tandoori marinade

KASTOORI JHINGA

Prawns in a mild chickpea marinade

MALAI SALMON

Succulent Norwegian salmon in a mild, creamy marinade

LAMB BOTI KABAB

Boneless pieces of lamb in a yoghurt marinade

ACHARI BOTI KABAB

Boneless pieces of lamb marinated with pickling spices

LAMB TIKKA PASANDA

Picatta of lamb in a mild marinade

KAKOORI KABAB

Finely minced lamb kabab with saffron

BEEF KALI MIRCH

Beef in a black pepper and pomegranate marinade

PANEER TIKKA

Homemade Indian cheese cooked in the tandoor

TANDOORI MUSHROOM

Stuffed mushrooms cooked in the tandoor

TANDOORI PHOOL

Broccoli in a creamy yoghurt and cashew nut marinade

VEGETABLE SEEKH

Minced vegetables and cheese cooked in the tandoor

DUM ALOO

Potatoes stuffed with paneer and nuts cooked in the tandoor

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TANDOORI MAINS

TANDOORI CHICKEN

Whole baby chicken marinated in yoghurt

OSTRICH TIKKA

Ostrich in a classical tandoori marinade

TANDOORI LAMB CHOP

Classical yoghurt marinade

TANDOORI RAAN

Slow cooked leg of lamb

PUDINA BEEF

Fillet marinated with mint and Indian spices

FISH TIKKA

Fresh kingklip marinated with chickpea flour and ajwain

TANDOORI PRAWNS

Prawns in a tandoori marinade

SALADS & RAITA

GREEN SALAD

Mixed greens with mustard dressing

KUCHUMBER SALAD

Diced cucumber, tomato & onion with Indian salad dressing

GARLIC RAITA

Homemade yoghurt with chives and garlic

CUCUMBER RAITA

Homemade yoghurt with cucumber



The word Kabab is derived from the Persian, Cabob, which means a piece of meat, fish or vegetable roasted or grilled over charcoal. The perception that the Mughals brought this form of cooking to India is not entirely correct, as hunters in India, in earlier times, grilled or smoked their game to preserve it for another day or two. It was, however, the Royal Mughal chefs who used their expertise of blending spices, nuts and fragrances to create a vast array of aromatic Tandoori dishes, still served in restaurants and homes today.

Using only A-grade Karoo lamb, Bukhara's Tandoori Lamb Chops are legendary. They are marinated in Bukhara's secret family recipe, then cooked to perfection in the charcoal clay ovens, called Tandoor. It is rumoured that certain celebrities have called from their private jets, before touching down in South Africa, to place their orders of this sublime dish.

A visit to Bukhara is not complete until one has tried its famous Butter chicken.

This dish is made from boneless chicken pieces, which are grilled in the Tandoor, then cooked in a Cashew nut, and tomato gravy.

Bukhara prides itself on its variety of breads, from Butter Nan to the exotic Malabar parantha, all fabulous choices to accompany any Bukhara dish.

Steamed Basmati rice, pulao and Biryani are some of the excellent rice dishes available on the extensive menu.



CURRY MAINS

CHICKEN

BUTTER CHICKEN

Chicken tikka in a tomato and cashew nut gravy

CHICKEN LABABDAR

Chicken tikka in a tomato, onion and cream gravy

MURG KALI MIRCH

Chicken in a cashew nut gravy with black pepper

KANDHARI CHICKEN

Boneless chicken in a mild tomato and onion gravy

MURG HARA MASALA

Chicken cooked in a gravy with coriander and mint

ADRAKHI MURG

Chicken curry with yoghurt and ginger

KADHAI MURG

Chicken in a thick gravy with green peppers

CHICKEN VINDALOO

Extremely hot chicken curry

CHICKEN CHETTINAD

Boneless chicken in a South Indian gravy

CHICKEN KORMA

Mild South Indian chicken curry with coconut

CHICKEN BIRYANI

Chicken slow cooked in the oven with basmati rice

LAMB

ROGAN JOSH

Lamb cooked with Indian spices and yoghurt

LAMB KORMA

Mild lamb curry with nuts

LAMB PASANDA

Picatta of lamb in a mild gravy with almonds

LAMB PATIALA

Lamb curry with ginger

LAMB TAK A TAK

Lamb boti kabab in a tomato and onion curry

BHUNNA GOSHT

Lamb in a spicy thick gravy

SAAG MEAT

Lamb cooked with spinach

LAMB MADRAS

Hot lamb curry with coconut

PEPPER LAMB

South Indian lamb curry with pepper

RAHRA NALI

Slow cooked lamb shank in a mince gravy

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CURRY MAINS

SEAFOOD

FISH CURRY

Kingklip curry with mustard and fenugreek seeds

PRAWN MASALA

Prawns in a thick onion and tomato gravy

PRAWN CURRY

Prawns in a spicy South Indian coconut curry with tamarind

PRAWN BIRYANI

Prawns slow cooked in the oven with basmati rice

CRAYFISH TAK A TAK

Crayfish and prawn in thick tomato onion curry

VEGETARIAN

DAL MAKHANI

Black lentils cooked overnight in the tandoor

SHAHI PANEER

Homemade Indian cheese cooked in a tomato gravy

PALAK PANEER

Homemade Indian cheese cooked with spinach

MATTAR MUSHROOM

Mushroom and green pea curry

NAVRATAN KORMA

Mixed vegetables in a tomato and cream gravy

PALAK MALAI MATTAR

Green peas and spinach in a creamy gravy

BAINGAN BHARTHA

Thick curry of tandoori roasted eggplant

VEGETABLE JALFRAZI

Stirfried mixed vegetables

VEGETABLE PORYAL

South Indian vegetables with coconut

ALOO JEERA

Potatoes stir fried with cumin



The word **Curry** is anglicized from **Karri**, which means **black pepper**.

It is used to describe meat, chicken, fish or vegetables served in a sauce. Curry powder does not exist in India, instead dry masalas, consisting of dry, ground spices or wet ones, like coconut masalas, using fresh spices, are used to create these dishes.

Of course Bukhara provides a choice of decadent desserts to complete a perfect dinner.

Bukhara has Indian classics, originating in Benares, like Kulfi, a frozen ice cream made from evaporated milk, pistachio nuts and saffron.

A creamy ice cream made from Bombay's finest Alfonso mangoes and Shahi tukra, an aromatic, cardamon - flavoured, bread and butter pudding, are just some of the delicious choices.



BREADS & RICE

NAN

White flour bread made fresh in the tandoor

GARLIC NAN

Nan with garlic and butter

ROMALI ROTI

Paper thin bread made on the tawa

TANDOORI ROTI

Whole wheat bread

PUDINA PARANTHA

Whole wheat bread made with butter and mint

CHILLI PARANTHA

Crisp parantha with red chilli

MALABAR PARANTHA

Flaky layered parantha prepared on the tawa

VEGETABLE PULAO

Basmati rice with vegetables

SAFFRON PULAO

Basmati rice slow cooked with saffron and butter

LEMON RICE

South Indian fried rice with curry leaves and lemon

JEERA PULAO

Basmati rice fried with jeera and onions

BASMATI RICE

Plain steamed basmati rice

INDIAN STREET FOOD & SOUTH INDIAN DOSA

SHAMI KABAB

Fried minced lamb and lentil kabab

CALAMARI FRY

Blackened South Indian spiced

SAMOOSA

Stuffed with lamb mince

PAKOORA

Spinach and chickpea flour fritters

PAPDI CHAT

Flour crackers in a tamarind, mint and yoghurt dressing

ALOO TIKKI

Fried potatoes stuffed with lentils and paneer

ALOO PAPER DOSA

Paper thin crispy rice pancake with potatoes

PALAK PAPER DOSA

Dosa with spinach

PANEER PAPER DOSA

Paper thin crispy rice pancake with paneer

PRAWN PAPER DOSA

Paper thin crispy rice pancake with prawns

DESSERTS

SAFFRON KULFI

Indian ice cream with saffron and pistachio

MANGO ICE CREAM

Fresh homemade mango ice cream

COCONUT ICE CREAM

Fresh homemade coconut ice cream

SHAHI TUKARA

Indian bread and butter pudding

CHOCOLATE SOUFLE

White chocolate and cardamon souffle

CHOCOLATE MOUSSE

Rich chocolate delicacy

TRIO OF INDIAN DESSERT

Gulab Jamun, Rasmali and Halva

{No cheques accepted - 10 % service charge for more than 4}

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